

"Sloppy Tom" aka Turkey Sloppy Joe

| Entree | | HACCP Process #2 - Same day Service | | | Serving Size 1 sandwich |
|---|-------------|-------------------------------------|--|---------|--|
| Ingredients | 50 Servings | | 100 Servings | | Directions |
| | Weight | Measure | Weight | Measure | |
| Filling: Vegetable oil Ground turkey Red onion, finely chopped Red bell pepper, chopped BBQ Sauce: Red wine vinegar Dark brown sugar Worcestershire sauce Diced tomato, canned, with liquids Whole grain buns, 2 oz | | | 1/2 c 20 lb 6 med 6 med 1 c 1 c 1/3 c 1 #10 can 100 buns | | Sauce: 1. Combine liquids and tomatoes in a stock pot and bring to a boil. 2. Add sugar and mix well. 3. Reduce heat to simmer and let cook until thinner than prepared BBQ sauce. "Sloppy Tom": 1. Heat steam kettle or tilt skillet to med-high heat. 2. Add oil to coat surfaces then add turkey and mix well to brown. Once turkey is browned drain fat from kettle. 3. Add chopped onion and pepper to turkey and cook until veggies are soft, approx. 5 minutes. 4. Add the BBQ sauce and let simmer for 30 minutes or until slightly thickened. 5. Place mixture into 2 inch deep pans. 6. For service: place bottom of bun down first then, using #10 scoop, add meat mixture. Top with top bun slightly offset. CCP: Hold hot at 135° or higher. |
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| Serving Sizes | | | Contribution | | |
| 3/8 cup filling (#10 scoop) on 1 bun | | | One Serving Provides 2 oz. M/MA, 1 oz. Grain and 1/8 cup red/orange vegetable | | |